

Lunch Package 1

STARTER

select one

CHEF'S SOUP OF THE DAY

rotation of our seasonal soups

MIXED GREENS SALAD VG GF

cherry tomatoes, red wine vinaigrette

CAESAR SALAD

little gems, romaine, parmigiano reggiano, garlic croutons

MIKE'S SALAD VG GF

goat cheese, cranberry, apple, candied pecan, balsamic vinaigrette (ADD \$2)

ENTREE

select three

CHICKEN PICCATA

lemon butter, caper, tomato, seasonal vegetable, whipped potatoes

PARMESAN CRUSTED COD

lemon butter, seasonal vegetable, brown rice

VODKA RIGATONI VG

crushed red chile flake, parmigiano reggiano

select one: grilled chicken or grilled shrimp

SOUTHWEST PROTEIN BOWL GF

brown rice, organic kale, cheddar-jack, pico de gallo, corn & black bean salsa, avocado, chipotle dressing

select one: grilled chicken or grilled shrimp

DESSERT

includes

HOMEMADE CHOCOLATE OR VANILLA ICE CREAM

BEVERAGES

includes

FRESHLY BREWED COFFEE & ASSORTED HOT TEAS

\$36 PER PERSON + APPLICABLE FEES & TAXES

ALL PRICES ARE SUBJECT TO CHANGE



Entree Upgrades

LONG ISLAND STRIP STEAK GF

10 oz, seasonal vegetable, whipped potatoes (add \$15)

CENTER CUT FILET GF

seasonal vegetable, whipped potatoes

6 oz (ADD \$20) **8 oz** (ADD \$30)

NEW YORK STRIP GF

14 oz, seasonal vegetable, whipped potatoes (ADD \$34)

CLASSIC RIBEYE GF

14 oz, seasonal vegetable, whipped potatoes (ADD \$35)

Enhancements

OVEN FIRED BREAD VG

whipped butter (ADD \$2 per person)

FLOURLESS CHOCOLATE CAKE

bourbon salted caramel, candied pecans (ADD \$5 per person)

KEY LIME PIE

whipped cream, raspberry & mango sauce, graham cracker crust (ADD \$7 per person)

Additional Sides

served family style

CRISPY BRUSSELS SPROUTS

(ADD \$4 per person)

FRESH ASPARAGUS

(ADD \$4 per person)

FRIES

(ADD \$4 per person)

COLESLAW

(ADD \$4 per person)

CLASSIC FOUR CHEESE MAC

(ADD \$4 per person)

CORN SUCCOTASH

(ADD \$4 per person)

GF = GLUTEN FRIENDLY

VG = VEGETARIAN

Lunch Package 2

STARTER

select one

CHEF'S SOUP OF THE DAY

rotation of our seasonal soups

CAESAR SALAD

little gems, romaine, parmigiano reggiano, garlic croutons

MIKE'S SALAD VG GF

goat cheese, cranberry, apple, candied pecan, balsamic vinaigrette

ENTREE

select three

CHICKEN PICCATA

lemon butter, caper, tomato, seasonal vegetable, whipped potatoes

FAROE ISLAND SALMON GF

simply prepared, seasonal vegetable, brown rice

AHI TUNA POKE BOWL GF

diced tuna, soy glazed sushi rice, avocado, cucumber, pickled fresno chile, pickled carrot, edamame, sesame seed, chili oil

BERKSHIRE PORK CHOP GF

seasonal vegetable, whipped potatoes, cherry jus

TWIN FILETS GF

seasonal vegetable, whipped potatoes, demi glaze

DESSERT

select one

KEY LIME PIE

whipped cream, raspberry & mango sauce, graham cracker crust

FLOURLESS CHOCOLATE CAKE

bourbon salted caramel, candied pecans

BEVERAGES

includes

FRESHLY BREWED COFFEE & ASSORTED HOT TEAS

\$50 PER PERSON + APPLICABLE FEES & TAXES

ALL PRICES ARE SUBJECT TO CHANGE



Entree Upgrades

LONG ISLAND STRIP STEAK GF

10 oz, seasonal vegetable, whipped potatoes (add \$8)

CENTER CUT FILET GF

seasonal vegetable, whipped potatoes

6 oz (ADD \$13) **8 oz** (ADD \$23)

NEW YORK STRIP GF

14 oz, seasonal vegetable, whipped potatoes (ADD \$27)

CLASSIC RIBEYE GF

14 oz, seasonal vegetable, whipped potatoes (ADD \$28)

MARYLAND STYLE CRAB CAKES

seasonal vegetable, brown rice (ADD \$9)

Enhancements

OVEN FIRED BREAD VG

whipped butter (ADD \$2 per person)

Additional Sides

served family style

CRISPY BRUSSELS SPROUTS

(ADD \$4 per person)

FRESH ASPARAGUS

(ADD \$4 per person)

FRIES

(ADD \$4 per person)

COLESLAW

(ADD \$4 per person)

CLASSIC FOUR CHEESE MAC

(ADD \$4 per person)

CORN SUCCOTASH

(ADD \$4 per person)

GF = GLUTEN FRIENDLY

VG = VEGETARIAN